

STATEMENT OF CORRECTIVE ACTION

The following actions were taken to correct each of the deficiencies noted during the vessel sanitation inspection conducted on board Radisson Seven Seas Cruises' vessel *m/s Seven Seas Navigator* on December 14, 2001 in Port Everglades, Florida.

No.	Ref.	Pts.	Critical	Description.	Corrective Actions.
1	21	1	No	Main & crew galley There were several broken thermometers located in the various reach-in refrigerators in food service	All broken thermometers were replaced with new dial type thermometers. Galley personnel were reminded to report any damaged, broken or otherwise "non-working" thermometers to their supervisor. In addition, a policy was implemented that requires the Sanitation Officer to periodically check the supplementary ambient air temperature measuring devices in the reach-in refrigerators.
2	*	0	No	Crew galley - Warewash The mechanized conveyor belt was not working properly.	The mechanize conveyor belt speed was adjusted to the manufacturers specification by an authorized service representative of the manufacturer of the machine.
3	0	0	No	C.A.S. In developing the corrective action statement for this inspection, critical-item deficiencies (designated with Yes in critical column (worth 3 - 5 points), whether debited or not, should include standard operating Procedures and monitoring procedures implemented to prevent the recurrence of the critical deficiency.	No action required.

No.	Ref.	Pts.	Critical	Description.	Corrective Actions.
4	0	0	No	Food service in general. The overall cleanliness of the ship was excellent.	Not action needed.
5	21	1	No	Main & crew galley There were several broken thermometers located in the various reach-in refrigerators in food service.	All broken thermometers were replaced with new dial type thermometers. Galley personnel were reminded to report any damaged, broken or otherwise "non-working" thermometers to their supervisor. In addition, a policy was implemented that requires the Sanitation Officer to periodically check the supplementary thermometers in the reach-in refrigerators.
6	*	0	No	Portofino The storage dates being placed on the foods in the refrigerators should be written in waterproof markers, due to the condensation coming off the refrigeration units making the labels unreadable.	Waterproof markers have been provided.
7	21	1	No	Pool Bar Thermometer in the reach-in refrigerator was missing.	New dial type thermometers were placed in the reach in refrigerators.

Othmar Hehli
Senior Director of Operations
January 7, 2002
Radisson Seven Seas Cruises